

Simple garlic prawn stir fry recipe

Total time **27 mins** 20 mins preparation time 7 mins cooking time

INGREDIENTS

4 portion(s)

16	large raw tiger prawns
3 tbsp	vegetable oil
1 tbsp	chopped garlic
1 tbsp	black pepper
1 tbsp	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

Clean and peel prawns retaining tails if desired for better presentation. Heat wok and dry fry for 2 minutes.

Step 2

Push aside and add oil and garlic and fry for 1 minute. Add pepper and soy sauce and stir prawns rapidly over high heat for 2-3 minutes.

Step 3

Cover with wok lid for 1 minute, and then serve immediately.